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FORM PTO-1449	U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE	ATTY DKT NO. 4700-083 (0467.4)	SERIAL NO. 10/051,201
INFORMATION DISCLOSURE STATEMENT BY APPLICANT		APPLICANT Fonkwe et al.	
		FILING DATE January 18, 2002	GROUP 1615

U.S. PATENT DOCUMENTS

EXAMINER INITIAL		DOCUMENT NO.	DATE	NAME	CL.	SUBCL.	FILING DATE IF APPROP.
GK	A	3,956,173	5/1976	Towle	252	316	
	B	3,962,482	6/1976	Comer et al.	426	575	
	C	4,276,320	6/1981	Moirano	426	575	
	D	4,795,642	1/1989	Cohen et al.	424	455	
	E	5,002,934	3/1991	Norton et al.	514	54	
	F	5,089,307	2/1992	Ninomiya et al.	428	35.2	
	G	5,146,730	9/1992	Sadek et al.	53	454	
	H	5,342,626	8/1994	Winston, Jr. et al.	424	461	
	I	5,459,983	10/1995	Sadek et al.	53	560	
GK	J	5,620,757	4/1997	Ninomiya et al.	428	34.8	

FOREIGN PATENT DOCUMENTS

		DOCUMENT NO.	DATE	COUNTRY	CL.	SUBCL	TRANSLATION	
							YES	NO

OTHER DOCUMENTS (Incl. Author, Title, Date, Pertinent pages, etc.)

GK	1	Food Product Design, Hegenbart article "Bind for Glory: Designing Foods Using Gums," pgs. 21, 24, 26, 29, 32, 35, 38, 42, (January 1993).
	2	Chandrasekaran, R., et al., "Molecular architectures and functional properties of gellan gum and related polysaccharides," <i>Trends in Food Science & Technology</i> , vol. 6, pgs. 143-148, (May 1995).
	3	Hegenbart, S., "Understanding Carrageenan," <i>Food Product Design</i> , vol. 4(3), pgs. 109-120, (June 1994).
	4	Sanderson, G. R. et al., "Gellan Gum," <i>Food Technology</i> , pgs. 63-70 (April 1983).
GK	5	Nishinari, K et al., "Characterization and properties of gellan-k-carrageenan mixed gels," <i>Food Hydrocolloids</i> , vol. 10(3), pgs. 277-283, (1996).

EXAMINER G. Kazian	DATE CONSIDERED 7/25/03
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GK	K	5,656,294	7/1997	Friend et al.	424	465	
	L	5,756,123	5/1998	Yamamoto et al.	424	451	
	M	5,804,243	9/1998	Loh et al.	426	552	
	N	5,811,388	9/1998	Friend et al.	514	2	
	O	6,030,641	2/2000	Yamashita et al.	424	451	
	P	6,063,915	5/2000	Hansen et al.	536	114	
	Q	6,146,570	11/2000	Stern	264	141	
GK	R	6,214,376 B1	4/2001	Gennadios	424	451	8/25/1998

FOREIGN PATENT DOCUMENTS

		DOCUMENT NO.	DATE	COUNTRY	CL.	SUBCL	TRANSLATION	
							YES	NO
GK	S	WO 99/07347	2/1999	WIPO Abstract considered	A61K	9/48		X
GK	T	WO 00/10538	3/2000	WIPO	A61K	9/48	X	
GK	U	WO 01/03677 A1	1/2001	WIPO	A61K	9/48	X	

OTHER DOCUMENTS (Incl. Author, Title, Date, Pertinent pages, etc.)

GK	6	Oakenfull, D. et al., "Rheological and thermal properties of milk gels formed with k-carrageenan and sodium caseinate," <i>Food Hydrocolloids</i> , vol. 13, pg. 529, (1999).
	7	Morris, V. J. et al., "Gelation of polysaccharides," <i>Functional Properties of Food Macromolecules</i> , pg. 168, available as of the filing date.
	8	"VegaGels: Technical Information," Swiss Caps, 2000.
GK	9	Wilkinson, P.K., "Softgels: manufacturing and considering, in "Specialized Drug Delivery Systems," <i>Manufacturing and Production Technology</i> , Praveen Tyle, Ed., p. 431, 1990.

EXAMINER G. Korin	DATE CONSIDERED 7/25/03
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**SUPPLEMENTARY
INFORMATION DISCLOSURE STATEMENT**

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Applicant

FONKWE, et al.

Filing Date
1/18/02

Group Art Unit
1615

U.S. PATENT DOCUMENTS

Examiner Initials	Item	Document Number	Date	Name	Class	Subclass	Filing Date If Appropriate
GK	A1	6,210,709 B1	04/03/01	Laba, et al.	424	451	03/24/99
	A2	5,976,586	11/02/99	Feller	426	89	03/10/97
	A3	5,932,639	08/03/99	Eden, et al.	524	48	04/30/97
	A4	5,817,323	10/06/98	Hutchinson, et al.	424	439	03/26/96
	A5	5,726,008	03/10/98	Maskasky	430	569	09/18/96
	A6	5,554,385	09/10/96	Stroud	424	456	11/22/94
	A7	5,550,178	08/27/96	Desai, et al.	524	56	06/13/94
	A8	5,484,598	01/16/96	Schurig, et al.	424	401	09/27/94
	A9	5,451,673	09/19/95	Fishman, et al.	536	123	04/23/93
	A10	5,393,054	02/28/95	Rouffer	273	58	03/09/94
	A11	5,334,640	08/02/94	Desai, et al.	524	56	04/08/92
	A12	4,935,243	06/19/90	Borkan, et al.	424	441	12/19/98
	A13	4,804,542	02/14/89	Fischer, et al.	424	456	04/09/87
	A14	4,026,986	05/31/77	Christen, et al.	264	301	05/22/75
	A15	4,009,291	02/22/77	Mitchell, et al.	426	548	03/25/74
	A16	3,865,603	02/11/75	Szymanski, et al.	106	130	07/17/72
GK	A17	3,499,962	03/10/70	Wurzburg, et al.	424	35	08/24/67

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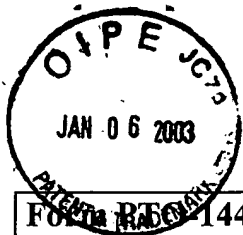
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FOREIGN PATENT DOCUMENTS

		Document Number	Date	Country	Class	Subclass	Translation	
							Yes	No
GK	B1	WO94/25493	11/10/94	WO	—	—		
	B2	0 633 896 B1	06/17/98	Europe	—	—		
	B3	0 409 781 B1	06/01/94	Europe	—	—		
	B4	0 471 558 A2	02/19/92	Europe	—	—		
	B5	0 400 484 B1	01/26/94	Europe	—	—		
GK	B6	0 547 551 B1	11/05/97	Europe	—	—		

OTHER DOCUMENTS (Including Author, Title, Date, Pertinent Pages, etc.)

GK	C1	Krochta, et al., "Edible and Biodegradable Polymer Films: Challenges and Opportunities," <i>Food Technology</i> 51:61-74 (1997)
	C2	Lourdin, et al., "Influence of Amylose Content on Starch Films and Foams," <i>Carbohydrate Polymers</i> 27:261-270 (1995)
	C3	Kester, et al., "Edible Films and Coatings: A Review," <i>Food Technology</i> 40:47-59 (1986)
	C4	Shih, "Effects of Additives on the Development of Edible Films," <i>Chemistry of Novel Foods</i> , Chapter 14, 1995 International Chemical Congress of Pacific Basin Societies, Honolulu, Hawaii (December 17-22, 1995)
	C5	Bergthaller, et al., "Potato Starch Technology," <i>Starch/Stärke</i> 51:235-242 (1999)
	C6	BeMiller, et al., "Carbohydrates," <i>Food Chemistry</i> , pages 205-223 (NO DATE)
	C7	"The Birth of a Paintball," <i>R.P. Scherer Paintballs – How Paintballs are ...</i> , pages 1-2 (1998)
GK	C8	Picullel, "Gelling Carrageenans," <i>Food Polysaccharides and Their Applications</i> , pages 205, 210-212, 233-234 (1995)

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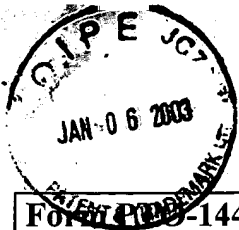
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OTHER DOCUMENTS (Including Author, Title, Date, Pertinent Pages, etc.)

QC	C9	Rochas, et al., "Relation Between the Molecular Structure and Mechanical Properties of Carrageenan Gels," <i>Carbohydrates Polymers</i> 10:115-127 (1989)
	C10	Hermansson, et al., "Effects of Potassium, Sodium and Calcium on the Microstructure and Rheological Behaviour of Kappa-Carrageenan Gels," <i>Carbohydrate Polymers</i> 16:297-320 (1991)
	C11	Arvanitoyannis, et al., "Edible Films Made from Hydroxypropyl Starch and Gelatin and Plasticized by Polyols and Water," <i>Carbohydrate Polymers</i> 36:105-119 (1998)
	C12	Derwent Abstract WO 9923118 A1
	C13	Derwent Abstract JP 5148388 A
	C14	Derwent Abstract WO 9304670 A
	C15	Derwent Abstract JP 5004914 A
	C16	Derwent Abstract WO 9218014 A
	C17	Derwent Abstract WO 9206672 A
	C18	Derwent Abstract EP 471558 A
	C19	Derwent Abstract WO 9200731 A
	C20	Derwent Abstract EP 400484 A
	C21	Derwent Abstract JP 63170310 A
	C22	Derwent Abstract EP 273823 A
	C23	Derwent Abstract JP 61009258 A
	C24	Derwent Abstract JP 60037966 A
	C25	Derwent Abstract JP 72023384 B
Gk	C26	U.S. Patent Application Serial No. 09/585,846, Filed June 1, 2000 (NO COPY AVAILABLE TO APPLICANT)

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G. H. Smith

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